4-6/19

1899

Malted

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plumule development

RECORDED

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DUPLICATE

Date of Application, 11th July, 1898
Complete Specification Left, 10th Apr., 1899—Accepted, 13th May, 1899

PROVISIONAL SPECIFICATION.

An Improved Diastasic Preparation to be Employed in the Manufacture of Bread, Biscuits, and the like.

I, BENJAMIN JOSEPH BARNARD MILLS, of 23, Southampton Buildings, in the County of London, Patent Agent, do hereby declare the nature of this invention (a communication to me from Arthur Dalmote, of 19, Rue de Haerne, Ypres, in the Kingdom of Belgium, Gentleman), to be as follows:—

The invention has for its object the production by a simplified process of an improved diastasic preparation to enhance fermentation in the manufacture of bread, biscuits and the like.

To make this preparation I employ green or undried malt in the manufacture of which I allow the plumule a greater development than usual in order to obtain a large proportion of diastase.

I grind this green malt in cylinders or other grinding or crushing machines and during the grinding I cause a small stream of cold water to flow thereon.

From the exit of the grinding machine the milk of malt is delivered to one or several screens to separate therefrom the husk, germs and other impurities.

I thus obtain a purified milk of malt containing the starch and the proteine matters of the barley which have been rendered soluble by the process of germination, and also the whole of the diastase.

This milk of malt mixed with a little yeast and added when kneading will set up in the dough a healthy and rapid fermentation and will ensure in the bread, biscuit &c. a superior quality and at the same time an economy in time.

To ensure a better preservation of this purified milk of malt I deliver it from the exit of the screens to a carbonic acid gas saturator, when the saturation is complete I run it into bottles or other receivers provided with hermetic closing means.

Dated this 11th day of July 1898.

HARRIS & MILLS,
23, Southampton Buildings, London, W.C., Agents.

COMPLETE SPECIFICATION.

An Improved Diastasic Preparation to be Employed in the Manufacture of Bread, Biscuits, and the like.

I, BENJAMIN JOSEPH BARNARD MILLS, of 23, Southampton Buildings, in the County of London, Patent Agent, do hereby declare the nature of this invention (a communication to me from Arthur Dalmote, of 19, Rue de Haerne, Yprès,

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in the Kingdom of Belgium, Gentleman,) and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

The invention has for its object the production, by a simplified process, of an improved diastasic preparation to enhance fermentation in the manufacture of bread, biscuits and the like.

To make this preparation I employ green or undried malt, in the manufacture of which I allow the plumule a greater development than usual in order to obtain a large proportion of diastase.

I grind this green malt in cylinders or other grinding or crushing machines, and during the grinding I cause a small stream of cold water to flow thereon. From the exit of the grinding machine, the milk of malt is delivered to one or several screens to separate therefrom the husk, germs and other impurities.

I thus obtain a purified milk of malt containing the starch and the proteine matters of the barley, which have been rendered soluble by the process of germination, and also the whole of the diastase.

This milk of malt, mixed with a little yeast and added when kneading, will set up in the dough a healthy and rapid fermentation and will ensure in the bread, biscuit, &c. a superior quality and at the same time an economy in time.

To ensure a better preservation of this purified milk of malt, I deliver it from the exit of the screens to a carbonic acid gas saturator. When the saturation is complete I run it into bottles or other receivers provided with hermetic closing means.

Having now particularly described and ascertained the nature of my said invention, and in what manner the same is to be performed I declare that what I claim is:—

1. An improved diastasic preparation consisting of a purified milk of malt obtained by the following process, namely, green malt in which the plumule has been allowed a greater development than usual, is ground in the presence of a small stream of cold water, and from the exit of the grinding machine the milk of malt is delivered to a screen or screens to separate therefrom the husk, germs and other impurities, substantially as herein set forth.

2. An improved diastasic preparation consisting of a purified milk of malt obtained by the process hereinbefore described, saturated with carbonic acid gas and hermetically enclosed in bottles or other receivers, substantially as herein set forth.

Dated this 10th day of April 1899.

HARRIS & MILLS,
23, Southampton Buildings, London, W.C., Agents.

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